



Brazoria County Environmental Health Department
111 E. Locust, Bldg A-29, Suite 270; Angleton, TX 77515
Phone: 979-864-1600 Fax: 979-864-1904

Mobile Unit Permitting

A mobile unit inspection will not be conducted without a passing Fire Marshal inspection from the Brazoria County Fire Marshal and other required documents mentioned below.

Date: _____

Mobile Unit Owner: _____

Proposed Business Name: _____

Site Address: _____

Contact No: _____ Email: _____

Required Documents

- 1. Application for Mobile Unit
- 2. Title of Mobile Unit
- 3. Floor Plan of Mobile Unit (water & waste water tanks included)
- 4. Texas Driver's License
- 5. Approved Water Source / Notarized permission letter of water usage.
- 6. Approved Waste Water discharge / Notarized permission letter or Pumping Contract
- 7. Certified Food Manager Certificate
- 8. Fire Marshal Inspection, 979-864-1121
- 9. State of Texas Sales Tax Permit Taxpayer ID number
This can be obtained at www.window.state.tx.us or 1-800-252-5555
- 10. Copy of the Menu
- 11. Copy of Insurance
- 12. Property Agreement if needed
- 13. Restroom Agreement if needed
- 14. City Approval for waste disposal if needed

*All Documents must be submitted together in person or by mail.

Brazoria County Health Inspector Schedules

Inspectors are only available in the office on Monday, Tuesday, and Wednesday.

8:00am – 12:00 pm 1:00pm – 4:00pm

979-864-1600

Monday: Dina Catalan

Tuesday: Adam Keen

Wednesday: Yvonne Pate



PERMIT NUMBER

BRAZORIA COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

111 E. Locust, Bldg A-29, Suite 270; Angleton, TX 77515

(979)864-1600 (281)756-1600

(979)388-1600 Fax Number

(979) 864-1904

APPLICATION FOR MOBILE PERMIT

This application will expire one (1) year from the 1st day of the issuing month.

The undersigned hereby makes application for:

Mobile Name (DBA) _____ Phone No. _____

Sales Tax Permit: Taxpayer ID _____ Email Address _____

Owner(s) Name _____ Phone No. _____

Owner's Home Address: _____ City _____

Mailing Address: _____ City _____ State _____ Zip _____

Texas Driver's License: _____ Date of Birth _____

Name & Address of Emergency and Alternate Contacts:

(1) _____

— Name Phone Number

Home Address City State Zip

(2) _____

— Name Phone Number

**A copy of this completed Application must
be retained by the Establishment and
readily available for review by Health
Inspectors**

OFFICE USE ONLY

Approved

Disapproved

Inspector _____

Date _____

Permit Fee _____

BRAZORIA COUNTY HEALTH DEPARTMENT

WATER LABORATORY

The Brazoria County Water Laboratory tests water for Total Coliform and E.Coli bacteria only.

The Laboratory is a nationally accredited (NELAC certified) laboratory for the detection of Total Coliform and E.Coli bacteria in drinking water supplies. Coliform and specifically E.Coli bacteria are commonly found in sewage which could include other disease producing bacteria.

MISSION STATEMENT

The Brazoria County Water Lab is committed to providing consistent, timely and accurate data of known and documented quality to its customers. The laboratory ensures that personnel are free from any commercial, financial and other undue pressures, which might adversely affect the quality of work. All employees are trained annually on ethical principles and procedures surrounding the data generated from lab analyses.

Purpose: To provide testing of Public Drinking Water Supplies for monthly compliance with EPA “Coliform Rule” and also for private domestic water wells with respect to potential harmful bacteria.

The Lab does **not** test for **minerals, metals, pH or hardness**. For information on these and other tests the Ag Extension Agency can be contacted at (979)-864-1558, or Texas A&M at (979)-845-4816.

Call for current testing schedules and other pertinent lab information.

Contacts:

Lab Manager: Mayra Oyervides
Email: MayraO@brazoriacountytx.gov

The Brazoria County Health Department Water Lab is located at:

409 East Orange
Angleton, Tx 77515
(979) 864-1628



BRAZORIA COUNTY HEALTH DEPARTMENT WATER LAB
409 E. ORANGE ST., ANGLETON, TX. 77515
979-864-1628

SAMPLE ACCEPTANCE POLICY



APPROVED



ALL samples submitted to this laboratory must meet the following criteria in order to be accepted for analysis:

1. Samples must be in appropriate sterile containers provided by us and/or our partners along with the following:

- ✓ Samples must contain 100 mL of sample water NOT LESS.
- ✓ MUST be ICED
- ✓ MUST contain identifying information on the bottle
- ✓ MUST have plastic seal completely removed
- ✓ MUST be submitted within 24 hours of collection
- ✓ \$15 per sample CASH/CHECK ONLY
- ✓ Include Chlorine Residual

2. MUST be submitted with properly filled out and LEGIBLE TCEQ Form 10525 and have

- ✓ All necessary Signatures (Sampler/Couriers) and
- ✓ Current Contact Info

Samples **WILL BE REJECTED** if:

- × Volume is less than 100 mL
- × Sample bottle is broken or leaking
- × Sample is frozen
- × Sample temperature is too high
- × Sample bottle is expired

REJECTED

Certified Food Manager/ Certified Food Handler's

Brazoria County Ordinance Article 5 Certified Food Manager Section A. Requirements

Each Food Establishment in which food is prepared on-site, for sale to the public that holds a permit issued by the County shall have a Certified Food Manager on duty at all times during operating hours.

Food establishments handling, preparing, or serving exposed time/temperature control for safety foods, must employ a certified food manager. *The manager's original certificate is required to be posted in the establishment in a location conspicuous to consumers.* The manager certification requirement was authorized by §437.0076 of the Texas Health and Safety Code and 25 TAC §229.177(b).

Food Safety Classes Online

<http://www.learn2serve.com/>

<http://www.servsafe.com/foodguard/>

<http://foodsafety.tamu.edu>

www.responsibletraining.com

<http://www.dshs.texas.gov/food-managers/certification>

Texas A&M Agrilife Extension- Brazoria

979-864-1558

County Food Permit Jurisdiction

All areas that are outside of city limits in the county and the following cities which we support with Food Permitting:

- Brazoria
- Brookside Village
- Danbury
- Liverpool
- Oyster Creek
- Sweeny
- Surfside Beach
- The area of the free Beach entrance 1 to San Luis Pass Bridge (you must purchase a Parks Permit to sell on the beach 979-864-1541

Areas that require their own permit (inside city limits):

- Alvin 281-388-4271
- Angleton 979-849-4364
- Clute 979-265-2541
- Freeport 979-299-8000
- Iowa Colony 346-395-4528
- Lake Jackson 979-415-2426
- Manvel 281-489-0630
- Pearland 281-652-1766
- Richwood 979-265-2082

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Property Agreement Letter

To: Brazoria County Environmental Health Department

I, _____, _____ of the following
(person signing letter) (write "owner" or "manager")
property: _____, _____ give permission
to:
(business' name) (property address)
_____ of _____ .
(mobile food unit owner's name) (name of mobile unit)

To operate his or her mobile unit on the above stated property.

Property Owner's Name (if signer is not owner): _____

Property Owner's Phone Number : _____

Property Owner's Address: _____

Printed name of property owner /representative: _____
(full name and title)

Signature of business owner/manager: _____

Authorization provided from _____ to _____
(beginning date) (ending date)

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Restroom Availability Letter

To: Brazoria County Environmental Health Department

I, _____, _____ of the following
(person signing letter) (write "owner" or "manager")
business: _____, _____ give permission
to:
(business' name) (business address)
_____ of _____
(mobile food unit owner's name) (name of mobile unit)

And his employees, to use the restroom located within my business. The restroom is located within 500 feet of the mobile food unit. The restroom is available on the following days:

_____ and hours: _____
(state days of week) (state hours including a.m. and p.m.)

The Brazoria County Health Inspector has my permission to enter for the purpose of inspecting this restroom. The restroom has the following facilities: toilet and toilet paper, hand sink with hot and cold water, soap and paper towels or hand dryer.

Address of Business Location: _____

Printed name of business owner or manager: _____

Signature of business owner/manager: _____

Verified	Date Verified	Requirement	Statute Reference	Inspection Form Reference
<input type="checkbox"/>		Hot and cold running water under pressure is provided to sinks	228.150abc	#23
<input type="checkbox"/>		Hot water at hand washing sink shall be at least 100 degrees Fahrenheit	228.146b1	#31
<input type="checkbox"/>		Three Compartment Sink required. (cannot be used for hand washing or dumping mop water). Must include a minimum 3 inch backsplash that is sealed at joints.	228.107b1	#33
<input type="checkbox"/>		Dishwashing must include these 3 steps: (1) washing (2) rinsing and (3) sanitizing. Sanitizing solution can be commercially obtained or made with 1 tablespoon Clorox per gallon of water.		
<input type="checkbox"/>		At least one hand washing sink shall be conveniently located to employees in food preparation, food dispensing & dishwashing areas. It must not be used for any purpose other than hand washing. Must include a minimum 3 inch backsplash that is sealed at joints.	228.147a1 & 228.148a1 & 228.149a123	#31
<input type="checkbox"/>		Hand washing sinks shall have pump dispenser soap and paper towels (to clean & dry hands). These supplies must located at the handwashing sink.	228.175bc1-4	#31
<input type="checkbox"/>		Food contact surfaces must be smooth and easily cleanable – No textured FRP or other textured materials allowed.	228.171 1&3	#45
<input type="checkbox"/>		Floor, wall and ceiling surfaces shall be smooth, durable and easily cleanable in areas where food establishment operations are conducted. No textured FRP or other textured materials allowed.	228.173	#45
<input type="checkbox"/>		Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. A copy of the Fire Marshal's inspection must be received.	228.107d	#43
<input type="checkbox"/>		Heating, ventilating and air conditioning equipment shall not contaminate food, food contact surfaces or equipment	228.106a	#43
<input type="checkbox"/>		Toxic Items must be properly labeled, stored, & used	228.201 – 228.203 1 & 2 228.204	#43
<input type="checkbox"/>		Food Certified Personnel on Duty - Operation without a Certified Food Manager present is UNLAWFUL!	228.33a	#21
<input type="checkbox"/>		Food Manager Certificates and Notice Regarding Required Food Manager on Duty must be posted together and in public view.	County Ordinance Section D 228.33b	#21

Verified	Date Verified	Requirement	Statute Reference	Inspection Form Reference
<input type="checkbox"/>		Food Handler Certificate – All Food Employees shall successfully complete an accredited food handler training course, within 60 days of employment.	228.33d	#22
<input type="checkbox"/>		Food temperature measuring devices (thermometers) must be available and accessible to ensure food temperatures – including thermometers in plain sight in all cooling devices (such as refrigerators & freezers).	228.105 228.108bc	#29
<input type="checkbox"/>		Shellfish & meat disclosure statements (if needed) must be in public view, such as on menus.	228.80a	#26
<input type="checkbox"/>		Equipment must be installed so that it is easily cleanable and is in clean, sound condition – example: gaskets on refrigerator.	228.101 228.103a 228.104 228.106	#32
<input type="checkbox"/>		A commissary or central preparation area used by mobile units shall follow stated rules to protect the quality and safety of food offered to the public. All food must be prepared in the mobile unit unless the commissary is permitted. If permitted, a copy of this permit and most recent inspection report must be provided to this department.	228.221b1 228.221(4)	#45 #47
<input type="checkbox"/>		Insects, rodents and other pests must be controlled.	228.186k 228.204b	#34 #18
<input type="checkbox"/>		Remove trash & refuse to minimize odors or conditions that encourage insects or rodents	228.153ab	#44
<input type="checkbox"/>		Waste receptacles shall be kept covered and must be easily cleanable.	228.152ab	#44
<input type="checkbox"/>		Single service and single use articles are provided and used.	228.112b	#10
<input type="checkbox"/>		During inspections, power must be available by generators or other means.	228.221(4)	
<input type="checkbox"/>		During inspections, water and waste disposal systems must be operational.	228.221(4)	
<input type="checkbox"/>		Must have a valid permit to operate. Must post permit and inspection report in public view.	228.221(4)	#21 #47
<input type="checkbox"/>		Employees shall have clean hands/arms and must properly wash hands at designated times Proper, clean attire is required – clean aprons, clean clothing, and closed toe shoes.	228.38ab 228.38d	#14
<input type="checkbox"/>		Fingernail maintenance required– must be clean, no polish or artificial nails allowed.	228.38ab	#22
<input type="checkbox"/>		Jewelry prohibition – only simple bands	228.40	#35
<input type="checkbox"/>		Hair restraints required – hats, nets	228.43	#35
<input type="checkbox"/>		Employee restrictions on eating, drinking & tobacco use	228.42a	#35
<input type="checkbox"/>		Reporting of certain employee illnesses	228.35	#12

Additional Inspection Items (these along with above list are required throughout operation)

	Date of Review	Requirement	Statute Reference	Inspection Form Reference
<input type="checkbox"/>		Restriction of employees with discharges from eyes, nose, mouth	228.42b	#13
<input type="checkbox"/>		No animals allowed inside mobile unit	228.44	#22 #35
<input type="checkbox"/>		Food shall be safe, unadulterated & honestly presented	228.61	#7
<input type="checkbox"/>		Food shall be obtained from licensed sources – PRIVATE HOMES NOT ALLOWED	228.62a12	#7
<input type="checkbox"/>		Food shall be protected from cross contamination	228.66a 228.66a1	#9 #37
<input type="checkbox"/>		Potentially hazardous foods must be properly cooled	228.75d	#1
<input type="checkbox"/>		Potentially hazardous foods must be properly reheated for hot holding	228.73	#5
<input type="checkbox"/>		Food packages must be in good condition and protect the food from contamination. All packages must be clearly labeled with name of food and date packaged.	228.63e	#32
<input type="checkbox"/>		Cold holding - Potentially hazardous food shall be held at or below 41 degrees Fahrenheit	228.75f1B	#2
<input type="checkbox"/>		Hot holding - Potentially hazardous food must be maintained at or above 135 degrees Fahrenheit. Maximum holding period is 4 hours.	228.75f1A	#3
<input type="checkbox"/>		Food must be properly defrosted – either under cold running water or refrigerated overnight.	228.75bc	#38
<input type="checkbox"/>		Ice used for food or used for a cooling medium must be from drinking water	228.63f	#7
<input type="checkbox"/>		Ice used as exterior coolant shall not be later used as food	228.67a	#9
<input type="checkbox"/>		Equipment and food contact surfaces shall be clean to sight and touch	228.68a	#9
<input type="checkbox"/>		Wet cloths shall be kept in a sanitizing solution for not more than 2 hours.	228.68d	#36
<input type="checkbox"/>		Sanitizing solution must be easily accessible for storing wet cloths. Solution can be commercially obtained or made with 1 tablespoon of Clorox per gallon of water.		
<input type="checkbox"/>		Dry cloths must be stored in plastic containers to avoid contamination.		
<input type="checkbox"/>		If a re-inspection of the mobile unit is required, the fee must be paid before the re-inspection.		

Copy of mobile unit checklist received by: _____ on _____.

Health Inspector _____ provided this copy of mobile unit checklist to above named individual following thorough review.

You are responsible for all rules – See the Texas Food Establishment Rules at:

<http://www.brazoria-county.com/environmental/docs/Texas%20Food%20Establishment%20Rules.pdf>